

## Soups & Salads

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<b>Maine Lobster Bisque</b>	<b>10</b>
<i>White Truffle Infused Lobster with Garnish of Pommes Frites</i>	
<b>Baby Hearts of Romaine</b>	<b>9</b>
<i>House Made Caesar Dressing, Crostini, Shaved Reggiano Cheese</i>	
<b>Vine Ripened Tomato Salad</b>	<b>9</b>
<i>Fresh Basil, Micro Greens, Feta Cheese with Meyer Lemon Rosemary Dressing</i>	
<b>Beet &amp; Goat Cheese Salad</b>	<b>12</b>
<i>Candied Walnuts, Hearts of Palms, Roasted Red &amp; Yellow Beets with a Citrus Champagne Vinaigrette</i>	
<b>bluEmber BLT Wedge Salad</b>	<b>12</b>
<i>Crisp Iceberg Lettuce, Vine Ripened Tomatoes, Applewood Smoked Bacon, Bleu Cheese finished with a Roasted Garlic Balsamic Dressing</i>	

## Dips & Cheeses

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<b>Hummus and Pita Chips</b>	<b>8</b>
<i>Crispy Pita Chips, Macadamia Nuts, Chick Peas, Tahini</i>	
<b>Appenzeller Crab Dip</b>	<b>14</b>
<i>Dungeness Crab Meat, Melted Swiss Appenzeller Cheese, Grilled Baguettes, Crispy Pita Chips</i>	
<b>Farmstead &amp; Artisan Cheese Plate</b>	<b>14</b>
<i>California Cheeses, Nuts, Berries</i>	
<b>White Truffle "Mac &amp; Cheese"</b>	<b>12</b>
<i>Campanelle Pasta Tossed with Parmesan, Jack, Boursin Cheeses finished with White Truffle Oil</i>	

## Small Plates

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<b>Roasted Butternut Squash Ravioli</b>	<b>13</b>
<i>Teardrop Tomatoes, Forest Mushrooms, White Balsamic Burre Blanc</i>	
<b>Vine Ripened Tomato Bruschettas</b>	<b>9</b>
<i>Fresh Basil, EVOO, Grilled Sliced Baguette, Micro Greens, Orange Balsamic Syrup</i>	
<b>Lobster Shrimp &amp; Local Sweet Corn Cakes</b>	<b>17</b>
<i>Living Watercress Salad, Pear Tomatoes, Garlic Horseradish Vinaigrette</i>	
<b>Seared Rare Ahi Tuna Lollipops</b>	<b>16</b>
<i>Sashimi Grade Ahi Tuna, Shimeji Mushrooms with an Asian Style BBQ Sauce</i>	
<b>Yucatan Poached Shrimp</b>	<b>14</b>
<i>Avocado, Roasted Corn, Cucumbers, Chipotle Vinaigrette</i>	
<b>Moroccan Chicken Lollipop</b>	<b>10</b>
<i>Moroccan Curried Spiced Chicken Lollipop, Fresh Cucumber-Mint Noisette</i>	
<b>Turkey Lettuce Wraps</b>	<b>12</b>
<i>Ground Turkey Breast, Asian Vegetables in a Hoisin Honey Soy Sauce, Crisp Lettuce</i>	
<b>blu "Sliders"</b>	<b>12</b>
<i>House made Ground Sirloin Angus Beef cheese Mini Burgers &amp; Pommes Frites</i>	
<b>Fried Asparagus</b>	<b>12</b>
<i>Lightly Tempura Battered Asparagus, Garlic Caper Aioli</i>	
<b>Wild Mushroom Quesadilla</b>	<b>9</b>
<i>A variety of Forest Mushrooms &amp; Mozzarella Cheese folded between Flour Tortillas served with Chunky Jalapeno Salsa</i>	
<b>Chipotle Chicken &amp; Potato Empanada</b>	<b>12</b>
<i>Cilantro &amp; Tomato Slaw, Black Bean Salsa</i>	

## Seafood

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**Seared Diver Scallops** 32  
*Wild Mushroom Risotto, Shaved Fennel Salad, Basil Pesto Pistou*

**Cumin Crusted Chilean Sea Bass** 37  
*Sunburst Squash, Israeli Couscous, Tear Drop Tomatoes, Pickled Pepper Vinaigrette*

**Center Cut Atlantic Salmon** 30  
*Sesame Buckwheat Noodles, Vegetable Spring Roll in Citrus Soy Reduction*

**Sautéed Australian Barramundi** 32  
*Watercress Ragout, Mash Potatoes, Blue Crab Chardonnay Cream*

**Lemon Garlic Prawns** 30  
*Horseradish Potatoes, Pear Tomatoes in White Wine*

## Vegetarian & Noodles

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**Sesame Buckwheat Soba Noodles** 21  
*Red Onions, Snap Peas, Carrots, Mushrooms, Bean Sprouts and Garlic Sesame Glaze*

**California Steamed Vegetables** 21  
*Israeli Couscous, Extra Virgin Olive Oil, Fresh Herbs in Light Tomato Jus*

**Wok Fired Sesame Udon Noodles** 21  
*Snap Peas, Carrots, Bean Sprouts, Shiitake Mushrooms, Onions fired in a Ginger Soy Sauce*  
Add Chicken 4   Add Shrimp 8

## Meat & Poultry

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**Grilled Angus Filet Mignon** 38  
*Yukon Mashed Potatoes, Smoked Paprika Butter, Crispy Onions, Demi Glace*

**Dry Rub Bone In Ribeye** 44  
*Gruyere Gratin, Roasted Root Vegetables, Merlot Borderlaise*

**Angus New York** 34  
*Crispy Truffle Potatoes, Cipolin Onion, Sauce Au Poirve*

**Slow Braised "Osso Bucco" Beef Short Ribs** 36  
*Horseradish Whipped Potatoes, Lemon Parsley Gremolata, Burgundy Barbecue Glaze*

**Achiote Colorado Rack of Lamb** 39  
*Avocado Cilantro Salsa, Sautéed Chayote, Cipolin Onions, Bordelaise*

**Tumbled Maple Pork Chop** 36  
*Re-hydrated Balsamic Cherries, Yukon Mashed Potatoes, Brown Butter Gastrique*

**Roasted Half Chicken** 28  
*Chicken Apple Sausage & Cannelloni Bean Ragout in Natural Jus*



18% gratuity added to all parties of 8 or more  
\$4 split charge